FRESCOBALDI
TOSCANA

Castello Pomino
Pomino Vin Santo 2011



Formati

37.5 cl

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Pomino Vinsanto DOC

Pomino Vinsanto embodies the Tuscan tradition perfectly. The area of Pomino, its typical grape varieties and a historic production process give rise to unique sensations, in which sweetness and freshness are perfectly balanced. Prolonged drying and lengthy ageing in wood create an intense and complex meditation wine, with an intriguing and varied bouquet.

Climatic trend

The 2011 season in Pomino was perfect for developing the perfect combination of aromas, freshness and sugar ripeness. Due to a mild winter, the vines sprouted slightly earlier than in 2010, then followed a typical growth cycle. Between the end of May and mid-August, average temperatures were normal and rainfall, while not abundant, was evenly distributed. The rise in temperatures in mid-August brought the growth cycle of the vines forward, and allowed for the accumulation of a tremendous amount of aromas, sugars and polyphenols in the grapes.

Technical notes

Origin: Castello Pomino, Pomino, Rùfina
Wine Variety: Trebbiano, Malvasia Bianca Toscana and San Colombano
Alcohol content: 14,5%
Maturation: Small wooden containers - 7 years in wood

Tasting notes

Amber-yellow in colour with golden reflections, Pomino Vinsanto 2011 is a wine with a very intense array of aromas. Hints of nuts and dried fruits, such as walnut, hazelnut, almond, apricot, raisin and fig, are the first to appear These make way for a crescendo of sensations, starting with notes of sweet honey and vanilla and veering towards roasted coffee and gingerbread. On the palate, its freshness and sweet taste balance out beautifully. The finish is very long and warm.

Wine pairing: This meditation wine goes perfectly with various desserts, from dry pastries to soft creams and puddings. It is also ideal for savoury pairings, such as foie gras, mature cheeses or flavourful marbled cheeses. We recommend serving it in large glasses.